




Curriculum Vitae

Family name:	Moradi	
Given name:	Samira	
Date of birth:	18/02/1990	
Citizenship:	Iran	
Email address:	samira.moradi@unipa.it	

Qualifications 2013-2015: Master's degree in Agricultural Engineering, Horticulture Science
2009-2013: Bachelor's degree in Agricultural Engineering, Horticulture Science

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Location Department of Agricultural, Food, and Forest Sciences (SAAF), Viale delle Scienze, Building 4, first floor, Entry H

Research interests

- Tree fruit physiology
- Tree fruits physiological disorders
- The effect of pre-harvest and postharvest managements on fruit quality
- Storage technology
- Fruit packaging
- Physiological responses to postharvest biotic and abiotic stresses

Expertise

IT skills

- Statistical software (R, SAS, SPSS, MSTATC, Sigmaplot).
- Office (Word, Excel, PowerPoint, and FrontPage)
- Mendeley

Tutor Prof. Paolo Inglese

Publications

Moradi, S., Koushesh Saba, M., Sadeghi, Sh, Inglese, P. and Liguori, G. (2024). Biochemical and Bioactive Compounds Change in Two Table Red Grape Cultivars during Ripening and Cold Storage. *Agronomy*. 14,

Moradi, S., Zamani, Z., Fatahi, M.R., Koushesh-saba, M. (2022). Combination effects of preharvest tree net-shading and postharvest fruit treatments with salicylic acid or hot water on attributes of pomegranate fruit. *Scientia Horticulturae*. 304(8):111257.

Koushesh Saba, M. and Moradi, S. (2017). Sodium nitroprusside (SNP) spray to maintain fruit quality and alleviate postharvest chilling injury of peach fruit. *Scientia Horticulturae*. 216: 193-199.

Moradi, S., Koushesh Saba, M., Mozafari, A. A., and Abdollahi, H. (2017). Physical and biochemical changes of some Iranian quince (*Cydonia oblonga*



- Mill) genotypes during cold storage. *Journal of Agricultural Science and Technology*. 19: 377-388.
- Koushesh Saba, M. and Moradi, S. (2016). Internal browning disorder of eight pear cultivars affected by bioactive constituents and enzyme activity. *Food Chemistry*. 205: 257-263.
- Moradi, S., Koushesh Saba, M., Mozafari, A. A., and Abdollahi, H. (2016). Antioxidant bioactive compounds changes in fruit of quince genotypes over cold storage. *Journal of Food Science*. H1-H7.
- Moradi, S., Zamani, Z., Fatahi, M.R., Koushesh-saba, M., Daniela, Pampinella, Laudicina, A., Inglese, P., and Liguori, G. (2023). Shading net and mineral supplementation of Si and K mitigate the effects of heat stress in pomegranate (*Punica granatum* L.) by reducing reactive oxygen species and promoting antioxidant enzymes.
- Moradi, S., Zamani, Z., Fatahi, M. R., Koushesh-saba, M., Sara Paliaga, Laudicina, A., Inglese, P., and Liguori, G. (2023). Pomegranate aril whitening and its relationship with bioactive compounds under the influence of net shading and minerals.

**Link to publications
(IRIS data-base)**

<https://iris.unipa.it/cris/rp/rp132995>